

ABOUT APTC

APTC is a centre for training excellence providing Australian standard qualifications in various vocational areas. APTC programs are delivered by highly regarded, qualified trainers and are relevant and aligned with current and future career opportunities for graduates – careers where skilled employees are in high demand. As Australia's flagship technical and vocational education and training investment in the region, APTC serves ten countries: Fiji, Samoa, Vanuatu, Papua New Guinea, Solomon Islands, Timor-Leste, Nauru, Tuvalu, Tonga and Kiribati.

APPLICATION PROCESS

Apply by completing the online application form www.aptc.edu.au/courses/applying-for-a-course You will need a valid email address to register an account. For other application options you can download, complete and submit the application forms to APTC through:

Email: enquiries@aptc.edu.au

Post: APTC Regional Head Office, PO Box 14319, Suva, Fiji

Person: Deliver to your local APTC Office.

FOR ENQUIRIES PLEASE CONTACT:

APTC Fiji

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c/o Centro Nacional de Formação
Profissional- Becora, CNFP
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SIT30816 Certificate III in Commercial Cookery

COURSE OVERVIEW

SIT30816 Certificate III in Commercial Cookery reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgment and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

COURSE DELIVERY

Location: PNG and Samoa

Duration: Course duration is 22 weeks full time including one-week mid-semester break. Students will attend classes for a minimum of 5 days per week. Additional out-of-hours study time will be required.

Delivery Mode: Face-to-face and work placement. Training will be delivered in English and incorporates language, literacy and numeracy (LLN) support.

Vocational Placement: As part of this qualification you are required to complete 48 periods of food service. This will be organised by APTC and these hours are to be completed within our live training restaurant and the hospitality industry. This is an opportunity for students to practise the skills and knowledge learnt in a supported environment.

You may be required to work a combination of morning, lunch, afternoon, and dinner shifts to complete these vocational placement shifts. Completing placement is compulsory, and you will be expected to manage family and work commitments in order to complete your shifts.

Course Fees: The course fee is PGK 6,500 & WST 3,000. The fee includes personal protective equipment, stationery and uniform.

The Australian Government subsidises the cost of the course including materials and consumables.

Course fees are subject to change without prior notification.

For current fees visit: <https://www.aptc.edu.au/courses/course-fees>

Entry Requirements:

- ✓ Citizen of a Pacific Island Forum country
- ✓ Have significant prior industry experience (more than one year) in the area in which they wish to train or have a local qualification and limited relevant industry experience (up to one year) in the area in which they wish to train
- ✓ Complete the Language, Literacy and Numeracy Assessment and Vocational Knowledge Assessment

Applicants may apply for recognition of prior learning. For further information visit: <https://www.aptc.edu.au/students/recognition-of-prior-learning>.

**Courses offered, course dates and fees may vary depending upon student and industry demand.*

COURSE CONTENT

The SIT30816 Certificate III in Commercial Cookery will cover the following units of competency:

Unit Code	Unit Title
SITXFS001	Use hygienic practices for food safety
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
SITXFS002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHPAT004	Produce yeast-based bakery products
SITHCCC015	Produce and serve food for buffets
SITHCCC011	Use cookery skills effectively
SITXINV001	Receive and store stock

**Bold Font indicates core units; Standard font indicates electives 21 core plus 4 elective units.*

Graduates of this course will receive an internationally recognised Australian Qualification issued through TAFE Queensland (RTO 0275).

Replacement qualification

This qualification has been replaced by SIT30821 Certificate III in Cookery, as of 9 June 2022. A transition period applies to enable current students to complete their study. The transition period finishes on 31 January 2024. If required, enrolments will be transitioned into the replacement qualification.